

# Wisconsin Department of Public Instruction





Please join us for:

## In a Nutshell – “Batch” Cooking

DPI’s School Nutrition Team Consultant Ann Wiebelhaus will share her expertise in the areas of batch cooking, time management, and effective serving lines set up, from her 23 years of experience as a school nutrition manager. This session will be interactive with hands on learning and count for 3 credit hours for the Professional Standards Requirements.

**3:45 – 6:45 P.M.**

<p><b>Monday, May 9, 2016</b></p> <p>Gilman School District (Enter door #13) 325 North Fifth Ave, Gilman, WI 54433</p> <p>Hosts: Linda Disher and Staff</p>	<p><b>Tuesday, May 10, 2016</b></p> <p>Northwestern High School 4751 South County Rd F Maple, WI 54854</p> <p>Hosts: Jody Botten and Staff</p>	<p><b>Wednesday, May 11, 2016</b></p> <p>Crandon School District 9750 US Highway 8 W Crandon, WI 54520</p> <p>Hosts: Mary Peters and Staff</p>	<p><b>Thursday, May 12, 2016</b></p> <p>Two Rivers L.B. Clarke Middle School 4608 Bellevue Place Two Rivers, WI 54241</p> <p>Hosts: Stacy Watzka and Staff</p>
 <p><b>Please register no later than the Friday prior to the session you plan to attend.</b></p>	<p><b>Tuesday, May 17, 2016</b></p> <p>Tomah High School 901 Lincoln Ave Tomah, WI 54660</p> <p>Hosts: Jesse Bender and Staff</p>	<p><b>Wednesday, May 18, 2016</b></p> <p>Argyle School District 14665 State Road 78 Argyle, WI 53504</p> <p>Hosts: Besty Keith and Staff</p>	 <p><b>Please register no later than the Friday prior to the session you plan to attend.</b></p>

Register by faxing or emailing the enclosed registration form to Laura Paella at  
**fax:** 608-267-0363    or    **email:** [laura.paella@dpi.wi.gov](mailto:laura.paella@dpi.wi.gov)

Please plan to join us for “Batch Cooking” and “Meal Presentation” in a Nutshell – We are looking forward to seeing you!

(see agenda on reverse side)

## About Small Victories

While the sessions focus primarily on the small school environment, all School Food Authorities are invited to attend Small Victories training including administrative staff, nutrition directors, school managers, and line staff. Training sessions will be held in a fun, informal atmosphere with an emphasis on networking and group activities. The cost is free and the only requirement is a positive attitude and a desire to create *Small Victories* in your school nutrition program.

## Agenda



**3:45 – 4:00 pm – Registration, Networking, and Welcome**

**4:00 – 4:45 pm – In a Nutshell – Batch Cooking**

**15 minute break**

**5:00– 6:30 pm – Batch Cooking – Hands on Learning**

**6:30 – 7:00 pm – Meal and Networking**

**In a Nutshell – Batch Cooking:** Presenting meals to students in school nutrition programs in an effective and eye-appealing manner helps to increase participation. Learn about time saving techniques, easy preparation methods, and tips for presenting food in an appealing way that will have students lining up for school meals, not just on pizza day, but every day!

**Practice Makes Perfect – Hands on Learning:** This session promises to offer fun and interactive involvement in various methods of preparing school meals utilizing, batch cooking to enhance food quality and taste as well as provide techniques for offering appealing meals to students regardless of the type of equipment you have in your school kitchen. Participants will be broken into groups to practice hands on training in food preparation, serving line setup, and food presentation.

Small Victories Courses count as Continuing Education Credits (CEUs) and Specialized Training Hours (STH) for USDA professional standards and School Nutrition Association (SNA) certification.



This institution is an equal opportunity provider.

